



About Koki's Tortillas

Named after the owners' daughter, Koki's corn tortillas are famous in the Columbus area and beyond for their authentic, fresh, homemade quality and taste. Their tortilla process starts with boiling corn with mineral lime to help with the hulling process. Then the corn is ground and mixed with water and corn flour until it forms a dough, or masa. The tortillas move down a conveyor belt as they cool and stack into dozens before they get bagged by workers.

History

Koki's Tortillas, owned by Avelino Paz and his wife Maria, produces about 100,000 tortillas a day, six days a week. Originally from Mexico, Avelino learned to fix tortilla equipment when he moved across the border to Texas. He and his wife Maria later moved to Columbus, Ohio after finding that the area was lacking in authentic Mexican food products, but had a large Latino community.



6 inch White Corn Tortillas
#00060 16-36 ct.



6 inch Blue Corn Tortillas
#96708 16-36 ct.



4.75 inch White Corn Tortillas
#93849 10-50 ct.



Yellow Corn Precut Fryers
#94857 1-28 lb.



Contact sales rep for product availability.
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